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Simonsig Kaapse Vonkel Brut Rosé 2016

Delightful bright salmon colour is embroidered with delicate slow rising bubbles. On the nose the wine shows luscious flavours of strawberries and fresh red berry flavours. The wine enters the palate with layers of sweet fresh berry flavours with a slight zesty citrus undertone. The crisp acidity of the wine adds freshness and a long aftertaste to the wine.

Chinese and Thai dishes, lightly dressed seafood salads, fruit salads with red fruits and berries, Japanese sushi, crayfish thermidor and last but definitely not the least a decadent dessert.



variety : Pinot Noir | 64% Pinot Noir, 34% Pinotage, 2% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.8 % vol **rs :** 6.6 g/l **pH :** 3.38 **ta :** 6.16 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing :

Delicious when youthful, when the primary grape bouquet is at its best.

Style of Wine: A full flavoured dry sparkling Rosé made by the traditional Methodé Cap Classique including a second fermentation in the bottle. Careful blending by our experienced winemaker creates an elegant and classy Rosé with a youthful berry fragrance and striking finesse on the palate.

about the harvest: It was a challenging, early and very dry harvest. All the grapes are handpicked in bins.

in the cellar : The whole bunches are gently pressed in pneumatic presses to collect the purest juice, named cuvee. The juice is fermented in stainless steel tanks at about 14-16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine.

Simonsig Family Vineyards

Stellenbosch
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